



PEARSON'S ARMS

SUNDAY LUNCH AT PEARSONS 2 courses £30 or 3 courses £35

To Graze on While you look through the menu...

Freshly Baked Sourdough & Butter 4 **V**
Whipped Scallop Roe with Flatbread 8
Mini Crab Cakes, Squid Ink Aioli 9

OYSTERS

Maldon Rock Oysters, Red Wine Shallot Vinegar **GF** £4 each
Maldon Rock Oysters, Peach, Ginger & Mint Mignonette **GF** £4 each
Maldon Rock Oysters, Champagne Gel, Caviar **GF** £5.50 each
Beer Battered Maldon Rock Oysters; Homemade Local Beer Batter, Squid Ink Mayonnaise £4.50 each.

STARTERS

SCALLOPS

Pan Fried Diver Caught Scallops, Compressed Rhubarb & Cucumber Salsa, Lemon Gel,
Burnt Spring Onion Powder

SALMON

Cured Salmon, Forage Salad, Papaya Salsa.

ARTICHOKE

Pan-Fried Artichoke Heart, Crispy Poached Egg, Jerusalem Artichoke Purée & White Truffle Snow **V**

FROG LEGS

Pan-Fried Frog Legs in Garlic Butter Served on Toasted Sourdough

CHICKEN LIVER PARFAIT

Chicken Liver Parfait Served with Toasted Bread, Blood Orange, Apple & Raisin Marmalade

v

Vegetarian Dishes

V

Vegan Dishes

GF

Gluten Free

*Food Allergies and intolerances - please speak to one of our Front of House team when ordering.
An optional service charge of 12.5% will be added to your bill*



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MAINS

ROAST BEEF

Roast Sirloin of 32 Day Dry Aged Beef, Duck Fat Roast Potatoes, Yorkshire Pudding, Creamed Leeks & Bacon, Seasonal Vegetables with Red Wine Jus

ROAST PORK

Roast Kentish Pork Loin, Glazed With Honey, Apple Sauce, Duck Fat Roast Potatoes, Yorkshire Puddings, Creamed Leeks & Bacon, Seasonal Vegetables with Red Wine Jus

ROAST CHICKEN

Quarter Roasted Free Range Chicken, Duck Fat Roast Potatoes, Yorkshire Pudding, Creamed Leeks & Bacon, Seasonal Vegetables with Red Wine Jus

ROAST LAMB

Leg Of Lamb, Mint Sauce, Duck Fat Roast Potatoes, Yorkshire Puddings, Creamed Leeks & Bacon, Seasonal Vegetables, Red Wine Jus

VEGGIE

Roasted cauliflower cheese, Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Veggie Gravy

FISH & CHIPS

Deep Fried Beer Battered Catch of the Day, Triple Cooked Chips, Crushed Peas, Tartare Sauce

Side Dishes

Triple Cooked Chips	v	5	Cucumber Salad, Warm Vinegarette	v v	5
Selection of Spring Vegetables	v v GF	6	Garlic Butter Fried Mushrooms	v GF	5
Asparagus, Olive Oil & Sea Salt	v v GF	6	Pot of Roast Potatoes	GF	5
Mixed Leaf Salad	v v GF	4.50	Yorkshire Pudding 50p each		
French Fries	v	4	Cauliflower Cheese		5

DESSERTS

CHEESES

Selection of British Cheeses from our Board, Biscuits, Celery, Walnuts, Onion Chutney **v** 3 slices

CHOCOLATE

Chocolate Ganache, Cacao Nibs, Spiced Caramel Sauce, Espresso Martini Gel

CHEESECAKE

Black Sesame Biscuit, Pistachio Cheesecake, Apricot Coulis, Pistachio Tuile

BAVAROIS

Cherry & Dockyard's Damson Gin Mousse, Genoise, Gin Syrup, Strawberry Gel, Raspberry Sorbet & White Chocolate Snow

CAFÉ GOURMAND (To Share)

A Selection of Our Desserts, Served with Choice of Coffee 9pp

ICE CREAM & SORBETS – (Simply Ice Cream, Ashford)

v

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